

Insalate

A staple of any Italian summer, fresh and light

TOMATO AND ARUGULA SALAD 120.
WITH HAZELNUTS, PARMIGIANO REGGIANO AND BALSAMICO DRESSING

CAESAR SALAD 145.
WITH ROASTED ROSEMARY CHICKEN AND GARLIC CROUTONS

CAPRESE SALAD 190.
WITH BUFFALO MOZZARELLA, TOMATOES, BASIL, AND BALSAMIC SYRUP



Antipasti

The classic Italian tradition to start any meal right

BEEF CARPACCIO 150.
WITH ARUGULA AND AGED PARMIGIANO REGGIANO

GREEN ASPARAGUS 215.
WITH FRIED EGG, BLACK TRUFFLES AND SAGE BUTTER SAUCE

MUSHROOM AND CHICKEN CROQUETTES 150.
WITH PARMIGIANO REGGIANO

FRESH BURRATA 210.
WITH FRESH TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

GOLDEN FRIED TIGER PRAWNS 140.
WITH SALSA DIAVOLA DIP

SAUTÉED CLAMS 170.
IN GARLIC WHITE WINE SAUCE AND PARSLEY

FRIED CALAMARI 150.
WITH SPICY TOMATO BASIL DIP

EGGPLANT PARMIGIANA 140.
WITH BASIL AND PARMIGIANO REGGIANO

PIATTI DI SALUMI 195.
CLASSIC ITALIAN COLD CUTS PLATTER

PARMA E MELONE 190.
WITH CARAMELIZED STONE FRUITS



Paste

Our authentic, hearty sauces are freshly made and paired with a selection of homemade and dry pastas

SPAGHETTI AGLIO OLIO
PEPPERONCINO 140. SHRIMP 195.
CHICKEN 170.

LINGUINE WITH VEAL RAGOUT 180.
AND SUN-DRIED TOMATOES

SPAGHETTI VONGOLE 185.
WITH CLAMS AND GARLIC WHITE WINE SAUCE

PENNE ARRABIATA 185.
WITH BURRATA

HOMEMADE ANGEL HAIR WITH BLACK TRUFFLES 240.
IN LIGHT BUTTER SAUCE

LASAGNA 190.
WITH FONTINA AND WILD FOREST MUSHROOMS

SEAFOOD LINGUINE 190.
WITH TOMATO BASIL SAUCE

PAPPARDELLE QUATTRO FORMAGGI 160.
FOUR-CHEESE SAUCE

PESTO GNOCHETTI SARDI 150.
HOMEMADE BASIL & ARUGULA PESTO

HOMEMADE BLACK INK TAGLIOLINI 180.
LOMBOK BLUE SWIMMER CRAB, GARLIC, WHITE WINE, SICILIAN CHILI, ROASTED CHERRY TOMATOES

Parmesan Wheel Pastas

These Signature Pastas are truly decadent when tossed table-side in our 24-month aged Parmigiano Reggiano wheel (add 75.)

SPAGHETTI ALLA CARBONARA	155.	CHICKEN SAUSAGE FETTUCCINE	160.
		WITH MUSHROOM RAGOUT AND SUN DRIED TOMATOES IN A LIGHT PARMESAN SAUCE	
HOMEMADE TAGLIATELLE	195.	RISOTTO AI FUNGHI PORCINI	195.
WITH PORCINI MUSHROOMS AND TIGER PRAWNS			



From the Grill

Beautiful slabs of never-frozen premium cuts flame-grilled over charcoal

WAGYU BEEF TAGLIATA (300 GR.)	450.	GRAIN-FED TENDERLOIN (180 GR.)	320.
WITH ARUGULA AND PARMIGIANO REGGIANO		GRAIN-FED RIB EYE (300 GR.)	290.
GRAIN-FED PICANHA (300 GR.)	270.	GRASS-FED SIRLOIN (300 GR.)	280.



Secondi

Regional Italian mains featuring high quality meats and seafood

GRILLED SALMON STEAK	245.	GRILLED TENDERLOIN	380.
WITH AGRODOLCE CARAMELIZED ONIONS AND TOMATO SALSA		WITH GORGONZOLA SAUCE, BALSAMIC SYRUP, GOLDEN FRIED GNOCCHI, AND MASHED POTATOES	
CHICKEN MILANESE	210.	SEA BASS AL CARTOCCIO	215.
WITH ARUGULA AND BALSAMICO		OVEN BAKED IN PARCHMENT WITH SAUTÉED CLAMS, TOMATOES, BASIL AND CAPERS	
OVEN ROASTED LEMON AND ROSEMARY SPRING CHICKEN	210.	CHICKEN ALLA PARMIGIANA	205.

THE ITALIAN CULTURE IS ABOUT DRINKING BEFORE, DURING AND AFTER ONE'S MEAL. WITH THAT IN MIND, CAFFÈ MILANO HAS AN EXTENSIVE SELECTION OF WINES AND COCKTAILS.

OUR AWARD-WINNING SOMMELIERS WOULD BE HAPPY TO ASSIST YOU IN CHOOSING AN APPROPRIATE PAIRING TO MATCH YOUR DISHES.

Pizze

MARGHERITA BASIL, EXTRA VIRGIN OLIVE OIL, MOZZARELLA	120.	BURRATA BASIL, OREGANO, MOZZARELLA, BURRATA	195.
MILANO PORCINI MUSHROOMS, PANCETTA, EGG, PARMIGIANO REGGIANO	185.	QUATTRO FORMAGGI MOZZARELLA, FONTINA, TALEGGIO, GORGONZOLA	195.
PARMA PARMA HAM, ARUGULA, PARMIGIANO REGGIANO	215.	DI POLLO GRILLED CHICKEN, GARLIC, ZUCCHINI, OLIVES	145.
FUNGHI ASSORTED MUSHROOMS, TRUFFLE OIL	215.	CARNE TOMATO SAUCE, MOZZARELLA, BEEF SAUSAGE, BEEF PEPPERONI AND BOLOGNESE	190.
PEPPERONI BEEF PEPPERONI, MOZZARELLA	175.	SPICY CHICKEN GARLIC, SICILIAN CHILI	155.
DIAVOLA SPICY SOPPRESSATA HAM, CHILLI FLAKES, MOZZARELLA	195.	CARBONARA BEEF BACON, EGG, BLACK PEPPER	175.
US PRIME ROAST BEEF PARMIGIANO REGGIANO, MOZZARELLA, MIXED MUSHROOMS, TOMATO, WHITE TRUFFLE OIL	215.	TARTUFO NERO ALBA BLACK TRUFFLES, MOZZARELLA, FONTINA, SCRAMBLED EGG	225.



Contorni

A selection of side dishes to accompany your meal

MASHED POTATO	70.	SAUTÉED MUSHROOMS	75.
SHOESTRING FRIES	75.	HAND-CUT TRUFFLE FRIES	110.
CREAMY PARMESAN SPINACH	75.		



Dolci

End your feast with these classic Italian desserts and an espresso

GELATI CAPPUCCINO / HAZELNUT / RUM RAISIN PISTACHIO / VANILLA / DARK CHOCOLATE	75.	PISTACHIO CRUSTED MANGO GELATO WITH WILD BERRY COMPOTE	95.
TIRAMISU TRADIZIONALE	125.	WARM MELTED CHOCOLATE CAKE WITH RUM RAISIN ICE CREAM	145.
VANILLA PANNA COTTA WITH STRAWBERRY AND CITRUS SALAD	95.	CHOCOLATE TART WITH CRUNCHY CARAMELIZED ALMONDS	95.
ESPRESSO CRÈME BRÛLÉE	95.		
PANNE NUTELLA WHIPPED NUTELLA ON BRIOCHE	95.		

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX AND SERVICE CHARGE



Inspired by the dining culture of Milan and Northern Italy, Caffè Milano serves hearty and rustic dishes by esteemed Chef Luca Pezzerà in a truly authentic trattoria atmosphere, alongside classic Italian cocktails and an extensive and considered wine list.

Milano


CAFFÈ

